BUTTERMILK BISCUITS

- 2 cups soft white flour
- 2 cups unbleached white flour
- 8 tsp. baking powder
- 1 tsp. salt
- approx. 1 cup lard or coconut oil
- approx. 1 ½ cups buttermilk

Mix dry ingredients together in large bowl. Add small amount of lard or oil - mix with hands until mixture is crumbly. Stir in enough buttermilk to moisten. Knead briefly. Roll out on floured surface. Cut out biscuits and place on baking sheet. Bake at 400° for 12-15 minutes or until lightly brown on top.